

CHEF'S SPECIALS

STARTER

| | |
|--|----|
| Steelhead Cakes (3) hand-formed, cajun remoulade | 12 |
| Sesame Chicken Skewers (4) panko sesame breaded and fried chicken, asian slaw, honey aioli | 12 |
| Fried Oysters (12) breaded, fried oysters, served with tartar and cocktail sauce | 12 |
| Shawarma Beef Skewers (2) tenderloin skewers, cucumber sauce | 12 |

SALADS

| | |
|---|----|
| Poached Pear Salad spring mix, arugula, red wine poached pear, gorgonzola, pecans, balsamic vinaigrette, house grissini | 12 |
| Caprese Salad mozzarella, tomato, balsamic glaze, fresh basil, served over arugula, YSC grissini | 12 |

ENTREES

| | |
|--|-----|
| Surf & Turf 12 oz. New York steak, 8 oz. lobster tail, 6 grilled prawns, drawn butter, Yukon gold mashed potatoes, YSC fresh vegetable | 100 |
|--|-----|

Surf & Turf for Two 225

Choice of Two Salads - Choice of 2 - 6 oz Filet Mignon or 16 oz Ribeye, 2 - 8 oz lobster tails, 8 grilled prawns, drawn butter, Yukon gold mashed potatoes, YSC fresh vegetable
Choice of any dessert to share

| | |
|---|----|
| Grilled Pork Chop with Bourbon Mushroom Sauce bone-in pork chop, Yukon gold mashed potatoes and steamed broccoli, crispy arugula | 32 |
| Bourbon Peppercorn Ribeye 16 oz. Ribeye, bourbon-peppercorn sauce, YSC fresh vegetable, Yukon gold mashed potatoes, crispy fried onion strings | 66 |
| Medallions and Cajun Prawns 6 oz tenderloin medallions, six cajun grilled prawns, creamy polenta, sauteed spinach, pepper, onion and tomato, demi-glace | 54 |
| Chicken Marsala fried breaded chicken breast, rich wild mushroom marsala wine sauce, sauteed spinach and garlic pappardelle pasta | 32 |
| L BAR RANCH Osso Bucco Ragu with Pappardelle served over roasted tomatoes, sweet peas, wild mushroom pappardelle pasta, garlic toast | 49 |



| | |
|--|-----|
| L BAR Ranch 32 oz Porterhouse Choice of Two Sides | 88 |
| L BAR Ranch 32 oz Porterhouse Dinner for Two Choice of Four Sides | 105 |
| Complimentary Bread Service with Porterhouse Extended Cook Times | |